

CLOISTERS

RESTAURANT AND BAR

SANDWICHES

Rare Roast Beef, Horseradish Cream, Plum Tomato, White Bloomer	£12
Northumbrian Smoked Cheese Savoury, Parsley, Mayo, Red Onion, White Bloomer (V)	£10
Ingoe Farm Egg Mayonnaise, Mustard Cress, Wholemeal Bloomer (V)	£9
Fillet Steak Ciabatta, Monterey Jack Cheese, Caramelised Red Onions, Fries	£17
Smoked Salmon Sandwich, Cream Cheese, Cucumber, Wholemeal Bloomer	£15
Coronation Turkey, Lettuce and Mango Chutney	£12

SMALL PLATES

House Baked Sourdough and Whipped Butter	£5
Marinated Olives	£5
Pigs in Blankets	£6
Triple Cooked Chips	£5
Lindisfarne Oyster Served with Rice Wine and Stem Ginger Mignonette or Toasted Nori and Buttermilk Dressing	Each - £3.75 Half Dozen - £18

Enjoy your day with our exquisite seasonal menus,
served 12pm - 5pm. From our state-of-the-art
kitchen, skilled chefs use the freshest locally-sourced
ingredients to create truly flavoursome dining
experiences throughout your stay.



MAINS

Matfen Winter Salad, Sesame Parsnip with Potato, Pancetta, Caramelised Shallot with Harissa Honey Dressing	£15
10oz Cheeseburger with Fries, Tomato Chutney in a Sesame seed Bun	£16
	Add Smoked Bacon £4 Add Onion Rings £4
Roast Turkey Dinner, Roast Potatoes, Pigs in Blankets, Brussels Sprouts and Chantenay Carrots with House Made Gravy	£20
Beer Battered Cod Fillet, Mushy Peas, Triple Cooked Chips and Tartare Sauce	£20
Chilled Prawn and Lobster Cocktail with Avocado and Marie Rose Sauce	£18
Harrisa Roasted Carrot, Feta, Avocado and Watercress Salad with Dukkah and Lemon Oil	£16

TO SHARE

Matfen Sharing Board
Parma Ham, Salami, Chorizo, Mortadella,
Mozzarella, Olives, Pickles, Sourdough,
Olive Oil and Balsamic

£19

DESSERTS

Chocolate and Quince Gateau, Chocolate Mousse, Quince Jelly, Croustillant and Cocoa Nibs	£14
Pear Mille Feuille, Vanilla Cremeux, Puff Pastry, Pear Marmalade and Cinnamon (V)	£13
Christmas Pudding, Aerated Brandy Sauce, Clementine and Roasted Nuts (V)	£12
Five Artisan Cheeses, Marinated Grapes, Sourdough Crackers, Walnuts, Northumbrian Pantry Chutney	£17

Matfen Hall Hotel cannot guarantee that any item on this menu is
free from nuts or nut traces and that all fish or game will be totally
free from bones or shot. No items that are required to be labelled
as 'containing GM materials' are used in the preparation of this
menu. Please let one of the team know if you have any allergies or
dietary requirements - allergen information is available on request.
Reasonable substitutions will be accommodated where practical.
Discretionary 12.5% service charge. All prices include VAT.



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WHITE WINE

		125ML	175ML	BOTTLE
W001	Sanziana Pinot Grigio Recas Timis County, Romania 2021	£7	£9	£27
W111	Rheboksloop Chenin Blanc Paarl Coastal Region, South Africa 2021	£8.50	£11.50	£34
W112	Ana Savignon Blanc Awatere Valley Marlborough, New Zealand 2022	£10	£13.50	£39
W004	The Lane Block 1A Chardonnay Adelaide Hill, Australia 2020	£11.50	£15	£44
W053	Veigadares Albarino Rias Baixas, Spain 2019	£12.50	16.50	£50
W005	Domaine La Croix Saint Laurent Sancerre, France 2021			£59
W009	Domaine Vincent Dampit Petit Chablis, France 2021			£47
W010	Les Origines A&E Figeat Pouilly-Fumé, France 2021			£48
W032	Cecilia Beretta Luna Pinot Grigio delle Venezie Veneto, Italy 2021			£32
W033	Fratelli Antonio e Reimondo Gavi di Gavi, Italy 2021			£38
W051	Viña Garedo Verdejo Rueda, Spain 2021			£29
W072	Schloss Schönborn Riesling Kabinett Rhingau, Germany 2019			£42
W073	Semeli Moschofilero Peloponnese, Greece 2021			£45
W092	Santa Florentina Pinot Gris Famatina Valley, Argentina 2021			£31

ROSÉ WINE

P151	Sanziana Pinot Grigio Rosé Recas, Timis County, Romania 2021	£7	£9	£27
P152	Château La Tour de L'Eveque Rosé Côtes de la Provence AOC, France 2021	£10	£13	£37

CHAMPAGNE

		125ML	BOTTLE
S174	Laurent-Perrier La Cuvée	£15	£75
S175	Laurent-Perrier Harmony	£15	£75
S176	Laurent-Perrier Cuvée Rosé	£20	£110
S177	Laurent-Perrier Blanc de Blancs Brut Nature		£125
S178	Laurent-Perrier 2012		£210
S179	Laurent-Perrier Cuvée Alexandra 2004		£590
S180	Grand Siècle Itération No 25 by Laurent-Perrier		£250
S181	Grand Siècle Itération No 24 by Laurent-Perrier		£340
S182	Grand Siècle Itération No 23 by Laurent-Perrier		£730

SPARKLING WINES

		125ML	BOTTLE
S171	Le Colture, Prosecco Sylvoz, Veneto, Italy	£10	£40
S172	Tissot-Maire Crémant de Jura Blanc de Blancs, Jura France NV		£39
S173	Ambriel Classic Cuvée Brut, West Sussex, England		£52

DESSERT WINES

		75ML	BOTTLE
D600	Nelson Family Vineyards Special Late Harvest Paarl, South Africa 2018 (375ml)	£8	£32
D605	Domaine de la Rectorie Cuvée Therese Reig Banyuls, France 2017 (500ml)	£11	£55
F615	Emilio Lustau Fino Jarana Jerez-Xérès-Sherry, Spain NV (750ml)	£6	£35
F618	Barbadillo Oloroso Jerez-Xérès-Sherry, Spain NV (500ml)	£8	£48
F614	Graham's 10 Years Old Tawny Port, Portugal NV (750ml)	£12	£80
F628	Graham's 20 Years Old Tawny Port, Portugal NV (750ml)	£17	£110
D609	Fonseca Vintage Guimaraens Port, Portugal 1998 (750ml)	£10	£75

RED WINE

		125ML	175ML	BOTTLE
R201	Sanziana Pinot Noir Recas, Timis County, Romania 2021	£7	£9	£27
R252	Salterio Mencia Bierzo, Spain 2021	£9	£12	£35
R202	Mucchietto Primitivo del Salento Salento, Puglia IGT 2021	£9	£12	£35
R203	Flor de Cardon Malbec Estancia Los Cardones 2020	£11	£14	£42
R204	Chateau La Corurolle Montagne St. Émilion, France 2019	£12	16	£48
R207	Vignobles Gonnet Rhône Valley, France 2020			£36
R212	Château Beauchene Grande Réserve Châteauneuf-Du-Pape, Southern Rhône, France 2020			£67
R213	Château Gazin L'Hospitalet de Gazin Pomerol, Bordeaux, France 2016			£95
R233	Vignamaggio Terre Di Prenzano Chianti Classico, Tuscany, Italy 2019			£44
R234	Terre Di Cariano Cecilia Beretta Amarone della Valpolicella Classico Riserva, Veneto, Italy 2015			£95
R255	"PSI" Dominio De Pingus Ribera del Duero, Spain 2020			£79
R272	Thymiopoulos "Jeunes Vignes" Xinomavro Naoussa Macedonia, Greece 2020			£48
R314	Eradus Pinot Noir Awatere Valley, Marlborough, New Zealand 2021			£49
R316	The Lane 19th Meeting Cabernet Sauvignon Adelaide Hills, Australia 2019			£75

